

Amendments to the Claims:

1. (cancelled).
2. (currently amended) A process for the preparation of **high** protein enriched, nutritious baked snack food where the snack food comprises

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>
<u>Sesame seed paste (from roasted Sesame seeds)</u>	<u>1.21 – 2.02 wt %</u>
<u>Sesame seed (whole, roasted)</u>	<u>0.61 – 1.51 wt %</u>
<u>Wheat germ (roasted)</u>	<u>1.82 – 3.53 wt %</u>
<u>Non fat dry milk (fat content <1%)</u>	<u>1.82 – 3.53 wt %</u>
<u>Sugar powder (+ 120μ sieve)</u>	<u>21.21 – 22.71 wt %</u>
<u>Liquid glucose</u>	<u>1.21 – 1.51 wt %</u>
<u>Fat (M.P. 40°C)</u>	<u>5.45 – 6.56 wt %</u>
<u>Lecithin (soy)</u>	<u>0.18 – 0.25 wt %</u>
<u>Sodium Chloride</u>	<u>0.3 – 0.76 wt %</u>
<u>Ammonium bicarbonate</u>	<u>0.48 – 0.61 wt %</u>
<u>Baking powder</u>	<u>0.18 – 0.28 wt %</u>
<u>Iron</u>	<u>3.49 - 3.57 g wt %</u>
<u>Zinc</u>	<u>7.50 – 7.65 g wt %</u>

<u>Copper</u>	<u>0.25 – 0.26 g wt %</u>
<u>Iodine</u>	<u>0.097 – 0.101 g wt %</u>
<u>Magnesium</u>	<u>0.48 – 0.49 g wt %</u>
<u>Vitamin – A</u>	<u>0.14 – 0.141g wt %</u>
<u>Vitamin – D</u>	<u>0.0035 – 0.0036 g wt %</u>
<u>Vitamin – E</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin – K</u>	<u>0.29 – 0.302 g wt %</u>
<u>Vitamin B1 (Thiamine)</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin B2 (Riboflavin)</u>	<u>0.28 – 0.288 g wt %</u>
<u>Nicotinic acid</u>	<u>2.50 – 2.55 g wt %</u>
<u>Pyridoxine</u>	<u>0.29 – 0.308 g wt %</u>
<u>Folic acid</u>	<u>0.009 – 0.010 g wt %</u>
<u>Pantothenic acid</u>	<u>0.0003 – 0.000302 g wt %</u>
<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartrate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %.</u>

~~according to claim (1)~~ comprising the steps of (i) powdering the wheat kernels in a disc mill resulting in whole wheat flour to pass through 10xx (129 μ) sieve, (ii) roasting the defatted soy flour in a fluidized bed roaster for a period of 5 – 12

minutes at 200 – 220°C, (iii) roasting ~~of~~ peanuts in a fluidized bed roaster for a period of 5 – 15 minutes at 280 – 320°C, (iv) dehulling ~~of the~~ roasted peanuts in a brush finisher, (v) converting the roasted and dehulled peanuts into a fine paste in an electric grinder, (vi) roasting ~~of~~ sesame seeds in a fluidized bed roaster for a period of 4 – 6 minutes at 280 – 320° C, (vii) converting ~~required a portion of the~~ roasted sesame seeds into a fine paste in an electric grinder, (viii) roasting ~~of~~ wheat germ in a fluidized bed roaster for a period of 3 – 5 minutes at 280 – 320°C, (ix) ~~forming a vitamin-mineral premix by homogeneously mixing. homogenous mixing of vitamins namely;~~ vitamin A, vitamin D, vitamin E, vitamin K, vitamin B1 (thiamine), vitamin B2 (riboflavin), nicotinic acid, pyridoxine, folic acid, pantothenic acid, biotin , inositol, choline bitartrate, vitamin B12 and vitamin C, and ~~minerals;~~ ~~namely;~~ iron, zinc, copper, iodine and magnesium, along with 200 – 300g of whole wheat flour for a period of 5 – 10 minutes, ~~to form the vitamin and mineral premix;~~ (x) preparing a blend of 70 – 80 % by weight of whole wheat flour, 20 – 30 % by weight of roasted defatted soy flour, ~~and~~ 4 – 6 % by weight of non fat dry milk, and 0.3 – 0.5 % by weight of baking powder, (xi) dissolving ammonium bicarbonate and sodium chloride in ~~formula~~ water, (xii) transferring the peanut paste from step (v), ~~the -v,~~ sesame seed paste from step (vi), ~~the -vi;~~ roasted wheat germ from step (vii), ~~the -viii;~~ vitamin and mineral premix from step (ix), ~~the -ix;~~ blend of whole wheat flour, soy flour, milk powder and baking powder from step (x), ~~and -x;~~ other ingredients ~~such as including the~~ roasted whole sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ~~and the~~ ammonium bicarbonate and sodium chloride dissolved in ~~formula~~ water as

obtained in step (xi). ~~xx~~; into a mixer and mixing for 15 – 20 minutes ~~into to form~~ a homogenous dough, (xiii) sheeting the dough to a thickness of 1.5mm – 2.0mm, (xiv) docking and cutting the sheeted dough into circular ~~shape~~ **shapes**, (xv) baking ~~the cut dough~~ in a conventional oven at 180 – 220°C for 4 – 6 minutes to get the **high** protein ~~enriched~~, nutritious baked snack food.

3. (Original) A process as claimed in claim (2) wherein commercially available wheat used is with 9.0 – 10.0% moisture, 1.1 – 1.5 % ash, 9.2 – 10.0 % protein content.

4. (currently amended) A process as claimed in claim (2) wherein ~~the wheat has a protein content in the range of 9.2 – 10.0%. wheat kernels are processed into flour in a disc mill to pass through 10-xx (129µ) sieve.~~

5-12. (cancelled)

13. (currently amended) A process for the preparation of protein enriched, nutritious snack food, where the snack food comprises

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>

Sesame seed paste (from roasted Sesame seeds)	1.21 – 2.02 wt %
Sesame seed (whole, roasted)	0.61 – 1.51 wt %
Wheat germ (roasted)	1.82 – 3.53 wt %
Non fat dry milk (fat content <1%)	1.82 – 3.53 wt %
Sugar powder (+ 120 μ sieve)	21.21 – 22.71 wt %
Liquid glucose	1.21 – 1.51 wt %
Fat (M.P. 40°C)	5.45 – 6.56 wt %
Lecithin (soy)	0.18 – 0.25 wt %
Sodium Chloride	0.3 – 0.76 wt %
Ammonium bicarbonate	0.48 – 0.61 wt %
Baking powder	0.18 – 0.28 wt %
Flavoring agents (ml) (cardamom flavor)	0.06 – 0.15 wt %
Iron	3.49 - 3.57 g wt %
Zinc	7.50 – 7.65 g wt %
Copper	0.25 – 0.26 g wt %
Iodine	0.097 – 0.101 g wt %
Magnesium	0.48 – 0.49 g wt %
Vitamin – A	0.14 – 0.141g wt %
Vitamin – D	0.0035 – 0.0036 g wt %
Vitamin – E	0.25 – 0.257 g wt %

<u>Vitamin – K</u>	<u>0.29 – 0.302 g wt %</u>
<u>Vitamin B1 (Thiamine)</u>	<u>0.25 – 0.257 g wt %</u>
<u>Vitamin B2 (Riboflavin)</u>	<u>0.28 – 0.288 g wt %</u>
<u>Nicotinic acid</u>	<u>2.50 – 2.55 g wt %</u>
<u>Pyridoxine</u>	<u>0.29 – 0.308 g wt %</u>
<u>Folic acid</u>	<u>0.009 – 0.010 g wt %</u>
<u>Pantothenic acid</u>	<u>0.0003 – 0.000302 g wt %</u>
<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartrate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %.</u>

~~as claimed in claim (1)~~ wherein whole wheat flour, roasted defatted soy flour, non fat dry milk and baking powder are thoroughly mixed for about 10 – 12 minutes into a homogenous mixture.

14. (currently amended) A process as claimed in claim ~~(2)~~ (13) wherein ammonium bicarbonate and sodium chloride are dissolved in **formula** water.

15. (currently amended) A process for the preparation of protein enriched, nutritious snack food, where the snack food comprises

<u>Whole wheat flour</u>	<u>42.41 – 40.38 wt %</u>
<u>Roasted (defatted) soy flour</u>	<u>18.18 – 10.10 wt %</u>
<u>Peanut paste (from roasted peanuts)</u>	<u>4.85 – 6.06 wt %</u>
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<u>Wheat germ (roasted)</u>	<u>1.82 – 3.53 wt %</u>
<u>Non fat dry milk (fat content <1%)</u>	<u>1.82 – 3.53 wt %</u>
<u>Sugar powder (+ 120μ sieve)</u>	<u>21.21 – 22.71 wt %</u>
<u>Liquid glucose</u>	<u>1.21 – 1.51 wt %</u>
<u>Fat (M.P. 40°C)</u>	<u>5.45 – 6.56 wt %</u>
<u>Lecithin (soy)</u>	<u>0.18 – 0.25 wt %</u>
<u>Sodium Chloride</u>	<u>0.3 – 0.76 wt %</u>
<u>Ammonium bicarbonate</u>	<u>0.48 – 0.61 wt %</u>
<u>Baking powder</u>	<u>0.18 – 0.28 wt %</u>
<u>Flavoring agents (ml) (cardamom flavor)</u>	<u>0.06 – 0.15 wt %</u>
<u>Iron</u>	<u>3.49 - 3.57 g wt %</u>
<u>Zinc</u>	<u>7.50 – 7.65 g wt %</u>
<u>Copper</u>	<u>0.25 – 0.26 g wt %</u>
<u>Iodine</u>	<u>0.097 – 0.101 g wt %</u>
<u>Magnesium</u>	<u>0.48 – 0.49 g wt %</u>

<u>Vitamin – A</u>	<u>0.14 – 0.141g wt %</u>
<u>Vitamin – D</u>	<u>0.0035 – 0.0036 g wt %</u>
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<u>Vitamin – C</u>	<u>11.99 – 12.24 g wt %</u>
<u>Biotin</u>	<u>0.096 – 0.10 g wt %</u>
<u>Inositol</u>	<u>0.499 – 0.509 g wt %</u>
<u>Choline bitartrate</u>	<u>1.248 – 1.272 g wt %</u>
<u>Vitamin – B12</u>	<u>0.00028 – 0.00038 g wt %,.</u>

~~according to claim (1)~~ wherein peanut paste, sesame seed paste, roasted wheat germ, a premix of vitamins and minerals, ~~vitamin-mineral premix~~; a blend of whole wheat flour-soy flour-milk powder-baking powder, roasted sesame seed, sugar powder, fat, liquid glucose, lecithin, flavoring agent, ammonium bicarbonate and sodium chloride dissolved in ~~formula~~ water ~~are~~ is transferred to a mixer and mixed for 15 – 20 minutes into a homogenous dough.

16. (currently amended) A process as claimed in claim ~~(1)~~ (15) wherein the dough is sheeted to a thickness of 1.5 – 2.0 mm.

17. (Original) A process as claimed in claim (16) wherein sheeted dough is docked and cut using a circular die of about 3.0 – 4.0 mm diameter.

18. (currently amended) A process as claimed in claim (17) wherein the cut dough is baked in a conventional oven at 180- 220°C for 4 – 6 minutes to get the ~~high~~ protein ~~enriched~~, nutritious baked snack food.

19. (currently amended) A process according to claim ~~(1)~~ (18) wherein the snack food is cooled and packed.

20-26. (cancelled)